Here's what's cookin' Chiffon Spice Cake *Serves* ____

Recipe from the kitchen of

2 eggs, separated
½ C. sugar
2¼ C. sifted cake flour
1 tsp. baking powder
¾ tsp. baking soda
1 tsp. salt
¾ tsp. nutmeg
¾ tsp. cloves
¾ tsp. cinnamon
1 cup brown sugar (packed)

1/3 c. salad oil (Wesson, etc.)
1 c. buttermilk

(2 Tablespoons confectioners sugar - sprinkle on top of cooked cake)

Heat oven to 350° F. Oil lightly and dust with flour 2 round layer pans or one oblong pan (13"x9")

Beat eggs (whites) until frothy. Gradually beat in sugar. Continue beating until very stiff and glossy.

Sift flour, baking pd, soda, salt and spices into another bowl. Add brown sugar, oil and 2/3 of the buttermilk. Beat 1 minutes medium speed on mixer or 150 vigorous strokes by hand. Add remaining buttermilk + egg yolks. Beat 1 minute more. Fold in meringue. Pour into prepared pans. Bake layers - 30 to 35 min. oblong - 40 to 45 min. Cool.